

THE CLAIMS

What is claimed is:

1. A food product comprising a sugar wafer having a filling of a substantially water-free fat-based confectionery material.
2. A food product according to claim 1 wherein the sugar wafer is cone-shaped.
3. A food product according to claim 1 wherein the food product is bite-sized or a 2-3 bite-sized piece.
4. A food product according to claim 1 wherein the filling has a water content of less than 10%.
5. A food product according to claim 1 wherein the filling is dark, milk or white chocolate, products derived from sugar with or without milk derived components, and fat and solids from vegetable or cocoa sources in differing proportions, chocolate substitutes containing direct cocoa butter replacements, stearines, coconut oil, palm oil, butter or any mixture thereof; nut pastes, praline or confectioner's coatings comprising chocolate analogues with cocoa butter replaced by a cheaper non-tempering vegetable fat containing from about 60 to 90% chocolate and from about 40 to 10% of a vegetable fat.
6. A food product according to claim 1 wherein the filling is a blend of chocolate and a non-lauric vegetable fat.
7. A food product according to claim 1 wherein a fat-based coating is present on the inside surface of the sugar wafer.
8. A food product according to claim 1 wherein edible inclusions are incorporated in the fat-containing confectionery material.

9. A food product according to claim 8 wherein any inclusions containing substantial amounts of water are encased within the fat-containing confectionery material.

5 10. A process for preparing a food product comprising a sugar wafer having a substantially water-free fat-based confectionery filling which comprises providing the sugar wafer in a desired shape, introducing a substantially water-free fat-based confectionery in a molten, semi-liquid or
10 semi-solid mass upon or into the sugar wafer, and allowing the confectionery to harden to form the food product.

11. A process according to claim 10, wherein the sugar wafer is provided in the shape of the cone and the confectionery is introduced to at least partially fill the cone.

12. A process according to claim 11, wherein a fat-based coating is applied to the interior surface of the cone before the confectionery is introduced therein.